DOMINATOR *PLUS*
E3407 BAIN MARIE

USERS INSTRUCTIONS

CAUTION - READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE!

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - CONTROLS and OPERATION

SECTION 3 - USING THE BAIN MARIE

SECTION 4 - CLEANING and MAINTENANCE

This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the data plate.

The appliance MUST BE installed by a competent person in compliance with the INSTALLATION AND SERVICING INSTRUCTIONS and National Regulations in force at the time.

UK regulations are listed on the front of the Installation and Servicing Instructions.

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

WARNING - THE APPLIANCE MUST BE EARTHED.

THIS EQUIPMENT IS DESIGNED FOR PROFESSIONAL USE AND MUST BE OPERATED BY COMPETENT PERSONS. IT CAN BE USED BY PERSONS WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES OR LACK OF EXPERIENCE/KNOWLEDGE. PROVIDED SUCH INDIVIDUALS HAVE BEEN GIVEN INSTRUCTION CONCERNING USE OF THE APPLIANCE IN A SAFE WAY AND THAT THEY UNDERSTAND THE HAZARDS INVOLVED. CHILDREN SHALL NOT PLAY WITH THE APPLIANCE AND CLEANING/USER MAINTENANCE WILL NOT BE CARRIED OUT BY CHILDREN WITHOUT SUPERVISION.

Upon receipt of the User's Instruction manual, the installer should instruct the responsible person(s) of the correct operation and maintenance of the unit.

WEEE Directive Registration No. WEE/DC0059TT/PRO
At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licenced waste handler.
Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.

SERVICELINE CONTACT

Phone: 01438 363 000 Fax: 01438 369 900

T100819 Ref. 2

SECTION 1 -
GENERAL DESCRIPTION

The E3407 is a 400mm wide electric wet-well bain marie.

It is designed to be mounted on a worktop or similar surface. Alternatively, it can be installed upon a fixed or mobile stand.

Heating element is controlled by a single thermostat. A red neon indicates that power is available (i.e. isolating switch is on). The amber neon will go out when the set temperature has been reached.

This unit is designed to accommodate standard 1/1 gastronorm containers *(530mm x 325mm)* with a maximum depth of 150mm.

Warning - THIS APPLIANCE MUST BE EARTHED.

SECTION 2 -
CONTROLS and OPERATION

The main purpose of a bain marie is to store hot food prior to serving. It is to maintain this food at a proper, safe, serving temperature without it drying out or otherwise detracting from cooked product quality.

The unit is fitted with a thermostat that enables water temperature of the well to be controlled in order to store food. A drain tap is situated at the front to drain water from the well as required.

It is advised that any food is kept in flanged catering containers that rest around the well edge.

The control knob is marked with graduated positions from 1 to 5. At ● position, detailed in Figure 1, the elements are turned completely OFF.

Figure 1

Fill the well with clean water to **at least** the **maximum level** marked on rear wall. Water should be topped up relative to depth of container. Ensure container base is in contact with the water in the well to enable warming.

NOTE: For shallow containers, water may require to be **above maximum level.**

IMPORTANT – DO NOT OVERFILL. If an empty container is placed upon the water it may float. Ensure that when cooked food is added to container, that water will not overflow over well sides.

WARNING – For 150mm deep gastronorm containers, water level should not exceed the **MINIMUM** level or it may overflow.

Turn control knob to Setting 4. Water will heat to approximately 90ºC to maintain a safe holding temperature.

The setting can be adjusted depending on type of food, quantity of food, etc. Thick milky liquids such as custard and porridge usually require a lower heat setting than vegetables and scrambled egg.

IMPORTANT NOTE
Check water level every hour and top-up as necessary.

WARNING – NEVER LET THE WELL BOIL DRY.

NEVER, under any circumstances switch unit on without filling well with water or damage may occur.

Ensure lid is placed over container when keeping food hot for a prolonged time. When lid is removed for serving, increasing the setting can offset any extra loss of heat.

A drain valve is provided to empty the well after use. Ensure valve is closed before filling pan with water. Refer to Figure 2.

If the appliance boils dry under any circumstance, the safety thermostat may trip. This will stop amber neon and heating element from switching on until it has been reset.

To reset, first locate button below front panel. Press button using a thin blunt object, such as a short pen. Allow unit to cool down to continue normal operation.

IMPORTANT – If appliance still fails to heat up or safety thermostat continues to trip, call a qualified service engineer.

Figure 2

SECTION 3 - USING THE BAIN MARIE

The following guidelines may be helpful for specific foods.

Type of Food	Thermostat Setting
Sliced roast meat *(no gravy)*	**High** - use shallow container.
Vegetables *(carrot, onion, turnip, etc)*	**Moderate** - if storing for lengthy periods, add hot a small amount of hot water.
Fish	**High** - use a greased shallow pan.
Stewed and braised meat	**High** - use shallow container.
Soup, gravy, sauces, etc.	**Maximum** - use a deep container.
Scrambled egg	**Low** - undercook eggs to prevent drying

SECTION 4 - CLEANING and MAINTENANCE

IMPORTANT
BEFORE ANY CLEANING IS UNDERTAKEN, DISCONNECT APPLIANCE BY UNPLUGGING FROM MAINS SUPPLY.

Clean food container*(s)* as soon as possible after use with hot water and detergent. Soap filled steel wool pads may be used to remove stubborn deposits.

After cleaning, empty water from pan via drain valve *(at front)* and wipe dry.

WARNING – DO NOT ATTEMPT TO CLEAN THIS APPLIANCE WITH A JET OF WATER OR STEAM CLEAN.

Do not use proprietary cleaners, especially those with a high caustic content on unit surfaces. This is particularly important when appliance is hot. Such cleaners can cause serious damage or discolouration and only a soap or detergent solution should be used.